

ESPORÃO

MONTE VELHO WHITE 2022 • Regional Alentejano



A wine for all occasions.

Monte Velho Organic joins a family with more than 30 years of history, consistency and quality. Produced with grapes in organic production, in Reguengos de Monsaraz, it is a wine with intensity and identity, which faithfully expresses its origin.

HARVEST YEAR

The 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety.

VITICULTURE

Soil Geology: Vineyards certified in organic production mode. Soil of granitic origin with a very clayey texture. Dark, deep soils with good drainage.
Average age of vines: 15 years.

WINE VARIETIES

Antão Vaz, Gouveio and Rabo de Ovelha.

VINIFICATION

Destemming, thermal shock, pressing, must decantation, fermentation at controlled temperatures in stainless steel vats, centrifugation, filtration.

BOTTLING

January 2023

TECHNICAL INFORMATION

Alcohol / Volume: 13,5%
Total Acidity: 5,31g/l
pH: 3,14
Residual Sugar: 2,1g/l

AVAILABLE FORMATS

750 ml.

WINEMAKERS NOTES

SANDRA ALVES/TERESA GASPAR

COLOUR

Crystalline appearance, citrine.

AROMA

Notes of white fruit and citrus, in a complex and enveloping set.

PALATE

Fresh, balanced and elegant.

**MADE SLOWLY
IN PORTUGAL.**